For the meatballs

- Beat the pieces of bread in a food processor. Transfer to a bowl.
- In the food processor beat olive oil, garlic, cumin, chili flakes and finely chopped mint. Add to the bowl and add the milk, ouzo, the egg, the ground beef and pork.
- Whisk for 30 seconds to combine well.
- It is better to wear disposable gloves when handling the mixture and the raw meat.
- Mash the mixture together with your hands, until the bread breaks up completely.
- Add a generous amount of salt and pepper.
- Mix again with your hands until all of the ingredients are completely combined.
- Shape the mixture in to long oval shapes, which is the traditional shape of these meatballs. They should weigh about 30-50 g each.
- Add a generous amount of flour to a container. Add the meatballs and dredge them in the flour.
- Place a nonstick pan over medium to high heat.
- Add the vegetable oil and let it heat for 1 minute.
- Shake off excess flour and add the meatballs to the pan one at a time.
- Brown them on both sides for about 5 minutes total. They will cook further on the stove.
- When ready, remove from pan and place them on a plate lined with paper towels so they can drain from any excess oil.
- Set aside until needed.

For the sauce

- Place a pot over medium heat.
- Coarsely chop the onion.
- Add the tablespoon of olive oil to the pot.
- Add the onion and sugar.
- Stir and sauté until the onion caramelizes nicely.
- Then add the tomato paste and sauté for at least 1-2 minutes.
- Sautéeing the tomato paste helps give it a nicer flavor and helps the sauce thicken better.
- Add the cinnamon, bay leaves, bouillon cube, tomato and water.
- Stir and add the meatballs.
- Lower heat, cover pot and simmer for 10 minutes, until the sauce thicken and the meatballs are ready.
- Serve with basmati rice and finely chopped fresh mint!